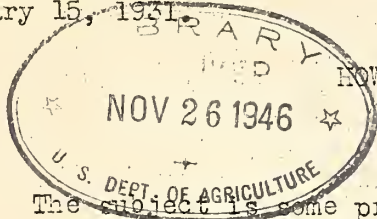


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Excerpt from a radio talk by
W. W. Vincent, chief, western district,
Federal Food and Drug Administration,
through KGO, San Francisco, and
Associated NBC stations, Thursday,
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The subject is some products made from edible oils, also shortenings, that is, lard and the various cooking compounds.

Mayonnaise comes under this group and here is the Federal standard.

"MAYONNAISE, MAYONNAISE DRESSING, MAYONNAISE SALAD DRESSING, is the clean, sound semisolid emulsion of edible vegetable oil, egg yolk or whole egg, a vinegar and/or lemon juice, seasoned with one or more of the following: salt, sugar, spice, commonly used in its preparation. The finished product contains not less than 50 per cent of edible vegetable oil, and the sum of the percentages of oil and egg yolk is not less than 78."

Remember, a product labeled "Salad Dressing" and bearing no reference to Mayonnaise need contain no eggs. It may contain a considerable amount of the cheap ingredient, starch. Vegetable gums are sometimes used, but these must be declared on the label.

Now for shortenings. A shortening is that substance which renders pastry friable and "friable" means easily crumbled. Shortenings, therefore, include all edible oils and fats, either vegetable or animal, that have the property of making pastry fluffy or crumbly. Lard and lard substitutes constitute the shortenings as we know them. The lard substitutes usually consist of hardened vegetable oils or mixtures of vegetable and fish oils. Lard substitutes contain no moisture and would be regarded as adulterated under the food and drugs act if they did. Added water is permitted, however, in substitutes designated as puff pastry shortening, which also bear a declaration of the presence of added water. The first lard substitutes generally consisted of mixtures of vegetable oil, usually cottonseed with beef tallow. The mixtures were generally 65% vegetable oil and 35% tallow. Manufacturers learned how to separate the tallow into stearine and olein and the compounds then became mixtures of 85% vegetable oil and 15% stearine. About 1912, manufacturers began to hydrogenate animal and vegetable oils. This process of adding hydrogen hardens them and a number of hardened vegetable shortenings are now available to you under various fanciful names.

The plants of manufacturers who ship, in interstate commerce, lard and lard compounds, as well as cooking and shortening fats in which animal fat is an ingredient, are under Government inspection and upon the packages of such material you will find the words "U. S. Inspected and Passed by the U. S. Department of Agriculture." Any plants that slaughter cattle, sheep, swine or goats which are intended for interstate or foreign commerce are under the constant supervision and inspection of representatives of your Federal Bureau of Animal Industry. That means qualified veterinarians have passed upon the animals and the animal materials used. The vegetable

oils that enter into the cooking compounds manufactured in government-inspected establishments are likewise inspected before permitted use.

In order for a shortening to be labeled a "lard compound," it must contain at least 50% or more of lard or lard stearine. A "cooking compound" need contain no animal fat and many are made entirely from refined and deodorized vegetable oils and some are made from mixtures of such vegetable oils and fish oils. In their preparation, they are partially hydrogenated. They need not be manufactured in government-inspected plants if they do not contain any fat from animals previously mentioned. Most of these cooking compounds are sold under fanciful names, many of which give you no intimation as to the character of oil employed.

There are three kinds of lard: lard unqualified, leaf lard and neutral lard. Here are the definitions:

(1) Lard is the rendered fresh fat from hogs in good health at the time of slaughter, is clean, free from rancidity, and contains, necessarily incorporated in the process of rendering, not more than 1 per cent of substances other than fatty acids and fat.

(2) Leaf lard is lard rendered at moderately high temperature from internal fat of the abdomen of the hog, excluding that adherent to the intestines, and has an iodine number not greater than 60.

(3) Neutral lard is lard rendered at low temperatures.

When a product is labeled, "Lard," or "pure lard," it must conform with definition No. 1. When it is labeled, "Leaf Lard," it must be produced from the internal fat of the abdomen of hogs, excluding that adhering to the intestines. Because the internal fat of the hog occurs largely in folds or leaves, we get the term, "Leaf Lard." "Neutral Lard" is actually made in part at least from the leaves of fat referred to. It differs from "Leaf Lard" and "Lard" in that it is rendered at much lower temperatures, so that it is almost, if not entirely, devoid of taste and odor. "Neutral Lard," which is a high quality product, is usually used in the manufacture of oleomargarine. Seldom does it reach the consumer as "Neutral Lard." The best lard generally available to the consumer is the "Kettle Rendered Leaf Lard." "Kettle Rendered" and "Open Kettle Rendered" means that the lard has been rendered in an open kettle and not in a steam tank or closed kettle.

"Lard" or "Pure Lard" can be of different qualities, depending upon its color, texture, odor and quality of free fatty acid present. Remember this: brand names wherein the word, "Leaf," constitutes a part of the brand, do not necessarily mean the product is leaf lard. For example, "Fig Leaf Brand Lard" is not necessarily leaf lard, but the product labeled, "Leaf Lard," unqualified, must be leaf lard.

There are many other fats and oils to be considered. Enormous quantities of cocoanut oil are imported into the country and much is made in this country from copra imported from as far as the Philippines. Much of that oil reaches you in the nut margarines of which large quantities are sold. Some of it reaches you in the so-called cream fillings of your commercial bakery products and some of it in the coatings of your con-

fections which you believe are chocolate or chocolate-coated products. Cocoanut oil has a wide usage with chocolate coating. Not only does it tend to lessen the cost of manufacture but, in addition, it slightly raises the melting point of the chocolate when used in certain forms. Of course, a chocolate product that contains cocoanut oil can not be labeled merely "Chocolate," or "Chocolate Coated", but it is required to have the presence of the added oil shown.

Oleomargarines, both the animal and vegetable oil products, are in a sense shortenings. They occupy an important place in the food field and I must tell you about them at a later date.

